

Strawberry jams

Recipe

Ingredients

- Frozen strawberry 650 g
- Maltitol syrup (MT-75) or Maltitol powder (MP) 350 g
- Unsalted butter ½ tsp
- Liquid pectin 100 g
- Lemons juice 1 tbsp

Method

1. Add strawberry to a sauce pan over high heat, stir in unsalted butter and liquid pectin
2. While stirring, add MT-75 or MP to the mixture and mix well
3. Let the mixture boil until it thickens and remove any scum that may rise to the surface with a ladle
4. Pour the mixture in to bottle, seal and store away

Expect Properties

- Lower calorie
- Lower sweetness
- Anti-coloring
- Heat stability



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Sweetener

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